

# SENIOR CHEF APPRENTICESHIP STANDARD IN PRODUCTION COOKING LEVEL 3

Production chefs have the ability to work independently and lead a team in hot and challenging kitchen environments. Working in organisations where brands, recipes, and menus have been created by a central development team.

## TRAINING BENEFITS

On completion of this 15 months standard, apprentices will demonstrate a range of working independently and leading a team in often hot and challenging kitchen environments. The apprenticeship standards “knowledge, skills and behaviours” are developed over the course of the programme via scheduled learning interventions with employer mentors and Lifetime regional trainers. Learning activities and coaching sessions are aligned to support the learner to learn, practice and prepare for End Point Assessment.

## WHAT'S COVERED?

- **People:** Apprentices know how to identify and respond to individuals' needs in different situations and communicate with customers and colleagues from a diverse range of backgrounds and cultures.
- **Business:** Apprentices understand how to develop creative, profitable and competitive menus and dishes in line with the business strategy; its customer profile; culture and constraints.
- **Communication:** Apprentices use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a customer centric culture.
- **Team Performance:** Apprentices support team members and ensure dishes provided are of high quality, delivered on time and as described on menus.
- **Food Safety:** Apprentices prepare, cook and present food to agreed food safety practices and guidelines, ensuring a clean and hygienic kitchen environment is maintained at all times.
- **Food Preparation:** Apprentices demonstrate a wide range of craft preparation, knife and cooking skills and techniques to develop and produce quality dishes and menus in line with business requirements.
- **Technology:** Apprentices Use technology and equipment effectively when producing dishes to achieve the best result.
- **Seasonality and Provenance:** Apprentices demonstrate how seasonality, provenance and global environmental factors impact on food commodities and therefore on planning dishes and menus.
- **Legislation:** Apprentices identify risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation.

*Continued overleaf...*



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## ASSESSMENT PRACTICE

Regular evaluation sessions with managers and trainers will allow apprentices to practice end assessment activities such as practical observations, Q&A sessions, reviewing the apprentice's portfolio of evidence and a series of professional discussions. To prepare for a final end point assessment apprentices will be asked to complete a number of activities in-between visits to build confidence and competence in the knowledge, skills and behaviours areas.

## END POINT ASSESSMENT

Apprentices access End Point Assessment following a gateway discussion with their employer and Regional Trainer where entry requirements are discussed, checked and recorded including functional skills at the required level. The Senior Chef in Production Cooking Apprenticeship Level 3 End Point Assessment will include the following types of assessment:

- **Multiple Choice Questions**
- **Practical observation in a working environment**
- **Business project**
- **Professional discussion**

## HOW MUCH THIS STANDARD COSTS

£4,250 (inc. End Point Assessment)

*\* This is the standard price, volume discounts will be considered*



## GET IN TOUCH

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